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Safeguarding Your Pocket Book

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silver she will want to leave it in a safe deposit vault but in any event it must be well stored. The cotton flannel bags in which most silver is purchased are a great protection to the pieces stored in them. If these are not at hand, the clever needle woman can easily make her own according to her needs. Jewelers use red, gray or green cotton flannel, not white because the chemical used to bleach the white material often causes silver to darken. Silver stored in these bags retain their brightness if wrapped so no two pieces touch. A few pieces of gum camphor placed in the drawer, chest or bag will retard the formation of the tarnish.

Rugs should be rolled to prevent creasing and put away as woollens. Upholstered furniture should have a thorough brushing and beating with a soft beater, or better still, cleaned with a vacuum cleaner. This kind of furniture is best covered with newspaper as a special precaution against moths.

Pictures having no glass or gilt frames may be covered with fine net or muslin as is usual with oil paintings. Any very thin oil as lemon oil may be wiped over gilt chandeliers and brass bed

steads. Oil prevents the shellac from hardening and cracking or perhaps peeling off and rust spots from forming on the unprotected metal.

All good housekeepers will put all food which will keep into the proper sterilized containers. It is seldom ever wise to try to keep foods. They had best be disposed of and a new stock laid in when housekeeping duties are resumed. Be sure to put candles and matches in tight tin boxes, too.

Iron and steel should be wiped with a liquid oil as kerosene or sweet oil. A salty grease like kitchen fat will produce rust and defeat the purpose of oiling. Stoves may be treated with oil or be well blackened. If blacked the work should be done so well that the blacking really becomes an enamel coating. There is a kind of fire proof stove paint, made especially for stoves that should be used on gas stoves.

Washing machines, ironers and vacuum cleaners having motors should be stored where it is very dry. It is unwise to leave them in the cellar or basement. Motors that have absorbed moisture will spark and cross circuit. This will necessitate them being rewound

which will cost a considerable sum, far exceeding the trouble of removing to a dry place in the beginning.

All flush closets and traps under wash basins and other fixtures should be thoroughly flooded with carbolic acid water, strong soap suds or hot washing soda solution. The latter is probably the most familiar to the housewife and may be used in the ratio of one to two pounds of soda to a gallon of water. If this is done the last thing before closing the house, the soda water not only goes down the pipes but some of it remains in the traps.

To prevent evaporation of this water in the traps a heavy piece of paper may be pasted over the tops of the basins but the best way is to pour about one-half cupful of sweet oil into each trap. Be sure that the house inlet pipe is turned off and all house pipes drained so that no one can draw water and no faucet can be forced open by pressure from the main.

Lastly all keys should be collected and each one labeled with a tag so there may be no mistaken identity when the family comes trooping in to the best place after all—Home.

Safeguarding Your Pocket Book

By MARJORIE MILLER

DO I PAY dollars extra to my butcher, grocer and milkman each year or do I get value received?

This is a question which if raised by every housewife in Iowa might arouse some startling facts. Undoubtedly there are many who do not know the specific sizes of milk bottles, berry boxes and like containers. Probably just as many do not know that Iowa has a weight and measure law enacted in order to insure the people of the state honest weights and honest measures in the commodities which they buy and sell.

Obviously the first requisite for correct quantity is a correct apparatus for weighing or measuring. But this alone will not protect the housewife, for inaccuracies and fraud can easily creep in and the careless purchaser will be the victim.

Every dealer can not be condemned because of the dishonesty of a few and yet every housewife can probably recall some commodity she has purchased of her tried and true grocer which has just failed the standard. She knows he is honest. Then who is at fault? Both of course, but who shall do the checking up?

The purchaser who knows the correct amount for each weight and measure can easily verify his purchases and demand correct quantities. According to the weights and measures law of Iowa all berry boxes must be made to hold one quart, one pint or one-half pint dry measure. This sounds perfectly sane. Where does the catch come? Before this law was passed many berry boxes were made to hold liquid measure quarts and pints. This is where the difference comes. A dry quart contains 9.5 cubic inches or 16% more than a liquid quart.

In regard to milk bottles, the law requires all milk and cream bottles to be of a capacity of one-half gallon, three

pints, one quart, one pint, one-half pint or one gill, and each must be filled to the bottom of the lip. They must have clearly blown or otherwise permanently marked in the side, the capacity of the bottle, and on the bottom the name, initial or trademark of the manufacturer and designing number, which designating number shall be different for each manufacturer.

Dry measure shall be of a capacity of one bushel or multiple of a bushel and shall be made of metal, well dried wood or composition, or similar and suitable material of sufficient strength and rigidity to withstand ordinary usage without becoming materially warped, bent, dented, distorted or otherwise damaged.

These factors may sound like a lot of red tape, yet who doesn't remember the bent and dented measure, which prevailed for many years in the grocery store frequented by you and your friends.

Further in the Iowa laws we find that all sales of grapes, other fruits and vegetables in Climax baskets shall be made in baskets conforming to the United States standard, until that standard is changed by the congress of the United States. The standard Climax baskets are then the two-quart basket, the four-quart baskets, and twelve-quart baskets, respectively.

In former days very few knew the number of pounds of apples, onions, potatoes or parsnips to the bushel, but now every intelligent housewife demands 48 pounds of apples or 60 pounds of potatoes to the bushel. If she doesn't know the weight for every commodity somewhere in her desk or filing cabinet she has a list like the following to which she can readily refer:

This housewife will not buy by the package or pail but will buy by definite terms. Furthermore, she will verify her purchases with correct scales or meas-

ures and she will not, without cause, condemn nor criticize her dealer. If she has complaints she will make them to the state dairy and food commission where they will be treated confidentially. Through her co-operation and the co-operation of her dealer honest weights and measures may become a reality.

WEIGHTS AS PROVIDED BY THE LAWS OF IOWA

	1 bu.	1 pk.	1 qt.
	lbs.	lbs.	ozs.
Apples	48	12	24
Apples, dried	24	6	12
Beans, green	56	14	28
Beans, dry	60	15	30
Beans, lima	56	14	28
Beets	56	14	28
Carrots	50	12½	25
Cherries	40	10	20
Corn meal	48	12	24
Cucumbers	48	12	24
Grapes, stems	40	10	20
Hickory nuts, hulled..	50	12½	25
Onions	52	13	26
Onion top sets.....	28	7	14
Onion bottom sets....	32	8	16
Parsnips	45	11¼	22½
Peaches	48	12	24
Peaches, dried	33	8¼	16½
Peanuts	22	5½	11
Pears	45	11¼	22½
Peas, unshelled	50	12½	25
Peas, dried	60	15	30
Plums	48	12	24
Pop corn, cob	70	17¼	35
Pop corn, shelled....	56	14	28
Potatoes	60	15	30
Quinces	48	12	24
Rutabagas	60	15	30
Sweet corn	50	12½	25
Sweet potatoes	50	12½	25
Tomatoes	50	12½	25
Turnips	55	13¾	27½
Walnuts	50	12½	25
All root crops not specified above....	50	12½	25